

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0293759 - PACIFIC CATCH WESTCOAST FISH HOUSE		Site Address 180 EL CAMINO REAL 711, PALO ALTO, CA 94304		Inspection Date 08/27/2026		Placard Color & Score YELLOW 63		
Program PR0437582 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PACIFIC CATCH, INC.		Inspection Time 13:30 - 15:55			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By DAVE				FSC David Masamori 6/7/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X					
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods		X					N
K10	Proper cooking time & temperatures		X					N
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display	X						
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods	X						
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals			X				

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Measured chopped tuna in prep insert at prep unit across from cookline. [CA] Maintain potentially hazardous food 41F and below.*

Follow-up By 08/31/2026

Measured sushi rice in undercounter unit at 122F. [CA] Maintain potentially hazardous food 135F and above. Manager agreed to discard rice within 4 hours (at 3pm).

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Measured 3 full covered container of ribs on shelf, trays of roasted cauliflower/mushrooms/quinoa in walk in cooler on mobile rack cooling at 45F. Measured trays of kimchee rice prepared this morning at 84F on mobile rack.*

Follow-up By 08/31/2026

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. Provide enough separation between cooling trays of food or provide an additional cooling rack, with no more than 2 inches high for solid food.
[COS] Ribs were separated into sheet pans to cool on racks and shelves and trays were separated and placed on additional shelves.

Cooling hand out provided.

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Inspector Observations: *Measured final cooking temperature of salmon at 135F. [CA] [CA] Salmon/whole fish shall be cooked to a minimum internal temperature of 145F or above for 15 seconds. [COS] Chef was instructed to cook the salmon longer on the grill. Final cook temperature measured over 170F.*

Follow-up By 08/31/2026

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed a hole/gap noted in ceiling where pipes exit and slight opening of ceiling panel. [CA] Seal all holes and gaps to prevent entrance of vermin. A few fruit flies noted. [CA] Continue to eliminate the fruit flies.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Observed raw shrimp above tofu and crispy batter in walk in cooler. [CA] Store ready to eat foods above raw seafood/chicken. [COS]*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Unlabeled bulk bins (rice, brown rice, sugar) noted. [CA] Label each container with ingredient name.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Wiping cloths noted on prep counters. [CA] Store wiping cloths in sanitizer solution between uses.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Observed leaky faucets at the 2 comp prep sink, 3 comp sink (main dish area) and hand sink next to the food prep sink. [CA] Repair the sink.*

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K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Performance-Based Inspection Questions

Needs Improvement - Proper cooking time & temperatures.

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
ambient	2 door drawer	40.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
salmon, yellow tail	top insert	38.00 Fahrenheit	38-40F
tuna sliced	top insert	29.00 Fahrenheit	
water	hand sinks- all	100.00 Fahrenheit	
fries	freezer reach in	3.00 Fahrenheit	
ambient	walk in	41.00 Fahrenheit	
chlorine	dishwasher- bar	50.00 PPM	
mashed potatoes	table top warmer	180.00 Fahrenheit	
brown rice	table top warmer	167.00 Fahrenheit	
sushi rice	rice warmer	112.00 Fahrenheit	TPHC
spicy tuna	prep unit across cookline	35.00 Fahrenheit	
sink/sanitizer lactic acid	3 comp sink	700.00 PPM	
lobster	freezer reach in	7.00 Fahrenheit	
dish plate thermometer	high temp dishwasher	162.50 Fahrenheit	

Overall Comments:

Joint inspection conducted with Madeline Meza.

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **9/10/2026**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control


Received By: David
GM
Signed On: August 27, 2026